

Japanese Restaurant Style Ginger Salad Dressing

1. 7 ounces carrots (peeled and chopped)
2. 4 ounces onion (peeled and finely chopped)
3. 2 tablespoons ginger (peeled and finely chopped)
4. 1 tablespoon granulated sugar
5. 1/4 cup soy sauce
6. 1/2 cup rice vinegar
7. 1/2 teaspoon salt
8. 3/4 cup organic canola or vegetable oil

Whisk soy sauce, lemon juice, garlic, ginger, honey, mustard, and pepper together in a small bowl until thoroughly combined.

Add oil in a steady stream, whisking constantly until incorporated into the dressing.

Pour into a glass jar and chill until serving.